

WEEKEND SPECIAL

Tuesday - Sunday

Please select one item from each of the following courses:

SOUP OR SALAD

House or Caesar Salad

Wild Mushroom Bisque or Split Pea *GF*

ENTREES

PAN SEARED SEA SCALLOPS *GF*

With Yukon Gold mashed potatoes, vegetable medley, charred tomato puree and dill oil.

SESAME CRUSTED AHI TUNA *GF*

Served with wasabi mashed potatoes, stir fried vegetables and sesame ginger glaze.

LAMB SHANK Osso Buco STYLE *GF*

Braised Australian lamb shank, Yukon gold mashed potatoes, vegetable medley and sauce natural.

SEAFOOD MARINARA OR FRA DIAVOLO STYLE*

Sea scallops, shrimp, Atlantic salmon and mussels in a tomato basil sauce.

Served over linguine.

FILET MIGNON AU POIVRE *GF*

8 oz. cracked black pepper crusted filet mignon, Yukon gold mashed potatoes, vegetable medley and brandy cream sauce.

CHICKEN AND SHRIMP FRANCAISE OR PICATTA STYLE

Served on top of linguine, with broccoli.

Grilled Trio *GF*

One Skewer of filet mignon, one mini Crabcake and BBQ pork baby back ribs, served with Yukon gold mashed potatoes, vegetable medley, red wine sauce and tartar sauce on the side.

BROILED STUFFED SHRIMP

Jumbo shrimp stuffed with crabmeat stuffing: served with Yukon gold mashed potatoes, vegetable medley and Sherry lemon butter sauce.

GF GLUTEN FREE

* GLUTEN FREE PASTA AVAILABLE

DESSERTS

Chocolate Mousse Cake, NY Style Cheesecake, Limoncello cake, Lemon or Cherry Sorbet, Flourless Chocolate Cake *GF*, Brownie Sundae or Tiramisu.

\$ 42 PER PERSON